



Tudor Banquet

First Course

Trout or salmon baked in white wine with rosemary and sea salt sippets¹

Second Course

Raby Castle venison or Teesdale Lamb cooked in a rich claret sauce, or Finest capon with lemon, white wine & cream

Pickled mushrooms & local organic seasonal vegetables with butter hearts

Third Course

Seasonal fruit fool

Shropshire cakes

Fourth course

Local cheeses with homemade oatcakes

Banqueting retiring course²

Marchpane bacon deceits³ and dates stuffed with fruit and nuts

Finest English Cyder and Ale will accompany the banquet

Just for dogs

No need to throw the leftovers at the dog. If you have brought your hound on holiday, we will include some home made doggy treats in the banquet too.

¹ A Tudor version of croutons (we supply some home made rosemary and sea salt bread for you to tear and share or toast and trim)

² This is a course of fine sweets which could be eaten away from the main table in the banqueting house. Until a banqueting house is built at Scargill, you might like to take these to the living room and enjoy in front of the fire with some coffee?

³ Handmade marzipan flavoured with rose water - made to look like streaky bacon – a curiously Tudor fashion but surprisingly delicious